MICHAEL´S TABLE: VALENTINE´S DAY 2012

$150 + TAX + TIP PER COUPLE ADD $75 + TAX + TIP FOR WINE PAIRINGS

Corsican Style Butter Bean & Leek Soup

2009 BONIFACE APREMONT APPELATION VIN DE SAVOIE CONTRÔLÉE, 100% JACQUERE – FRANCE

Sliced Roasted Beets & Fried Alabama Goat Cheese

Arugula, Hazelnut Orange Vinaigrette

CRÉMANT DE BOURGOGNE ROSÉ BRUT, 90% PINOT NOIR, 10% GAMAY – FRANCE

YOUR CHOICE:

Steak au Poive

Green & Black Pepper-Crusted Terres Major, Cognac & Mushroom Sauce, Duck Fat-Roasted New Potatoes

OZV, 100% ZINFANDEL – CALIFORNIA, USA

Potato-Crusted Red Snapper

Red Onion, Port & Pinot Noir Cream Sauce, Buttered Asparagus

OBERBERGEN, 100% PINOT NOIR – GERMANY

Morrocan Style Braised Lamb Shanks

Preserved Lemon, Carrots, Olives, Tomatoes, Cumin, Saffron Couscous

CRÉMANT DE BOURGOGNE BLANC DE BLANC, 100% CHARDONNAY – FRANCE

YOUR CHOICE:

Chocolate Raspberry Tarte

Panna Cotta

Assorted Berries, Citrus Balsamic Reduction

BANFI ROSA REGALE, 100% BROCETTO – ITALY